

Appetizers

Pan Fried Chicken Livers \$10.00

Caramelized Shallots, Balsamic Pan Sauce, Toasted Baguette

Griddled Cornbread \$7.00

Maple Bacon Pesto, Green Onion Salad

Pan Seared Crawfish Cakes \$9.00

Wilted Greens with Bacon, Creole Aioli, Charred Lemon

Garlic & Herb Shrimp \$11.00

Garlic White Wine Butter Sauce, Served with Toasted Baguette

Heirloom Tomato Salad & Green Pea Hummus \$8.00

Basil Pita Chips, Olive Oil, Maldon Sea Salt

Soups & Salads

Devil's Pool Smokehouse Chili

Cup \$5.50 or Bowl \$7.50

*Smoked Beef, Tender Red Beans, Black Beans,
Topped with Sharp White Cheddar & Sweet Onions*

Loaded Potato Soup

Cup \$5.00 or Bowl \$7.00

Topped with Bacon, Cheese & Green Onion

White Bean Minestrone

Cup \$5.00 or Bowl \$7.00

Slow Cooked White Beans with Roasted Vegetables & Tomato Broth

Classic Caesar \$7.00

*Crisp Romaine, Traditional Caesar Dressing, Parmesan Croutons,
Shaved Pecorino Romano Cheese*

Devil's Pool House Salad \$7.00

*Tender Greens, Chives, Spiced Pecans, Goat Cheese,
Signature Big Cedar Blueberry Poppy Seed Dressing*

Strawberry and Prosciutto Salad \$8.00

*Arugula & Tender Greens, Blue Crumbles, Smoked Pecans,
Shaved Red Onion, Crunchy Quinoa, Balsamic Vinaigrette*

**** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE
ILLNESS ****

Entrées

****Hardwood Smoked Prime Rib**

10oz \$32.00 16oz \$44.00

*Horseradish Cream, Loaded Baked Potato,
Maple Thyme Butter Poached Carrots*

****Black Pepper Crusted Kansas City Strip Steak \$34.00**

Roasted Yukon Gold Potatoes, Charred Broccolini, Chimichurri, Blue Cheese Crumbles

Shrimp Boil \$28.00

Old Bay Marinated Shrimp, Andouille Sausage, Fingerling Potatoes, Okra & Corn on the Cob

Chicken Parmesan \$23.00

Breaded Chicken Breast topped with Marinara & Fresh Mozzarella, over Fettucine Alfredo

Pan Seared Trout \$28.00

Wilted Spinach, Lemon Pecan Rice, Roasted Lemon & Chive Pan Sauce

Blackened Catfish & Crawfish Cream \$23.00

Red Beans & Rice, Slow Cooked Greens with Bacon

****Roasted Duck Breast \$32.00**

Shaved Asparagus & Mushrooms, Crushed New Potatoes, Blackberry Demi

Fried Chicken & Waffles \$24.00

*Genny Morris' Buttermilk Fried Chicken, Sweet Cornbread Waffle,
Watermelon Salsa, Sweet & Spicy Bacon Syrup*

****Pan Seared Bacon Wrapped Pork Chop \$27.00**

Seasonal Vegetables & Grits, Boursin Cream Sauce

Roasted Portabella Mushroom \$19.00

*Stuffed with Eggplant, Zucchini, Squash & Roasted Tomato Ragu,
Served with Roasted Asparagus*

Grilled Salmon \$28.00

Garlic Rosemary Butter, Rice, & Asparagus

There will be a \$5.00 charge for entrees split from the kitchen.



**** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ****